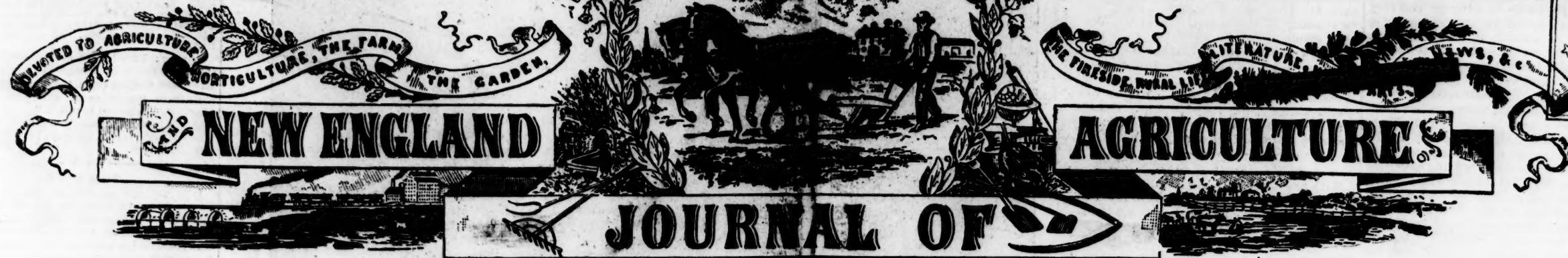


MASSACHUSETTS PLOUGHMAN



LIBRARY
RECEIVED
SEP 3 1901
S. Department of Agriculture

VOL. LX. - NO. 49

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND JOURNAL OF AGRICULTURE
Official Organ of the N. E. Agricultural Society.

MASSACHUSETTS PLOUGHMAN PUB. CO.,
Publishers and Proprietors.
ISSUED WEEKLY AT
NO. 3 STATE STREET,
BOSTON, MASS.

TERMS:
\$2.00 per annum, in advance. \$2.50 if not paid in
advance. Postage free. Single copies 5 cents.
No paper discontinued, except at the option of the
proprietor, until all arrearages are paid.

All persons sending contributions to THE PLOUGHMAN
for use in its columns must sign their name, not
necessarily their publication, and, in case of good
faith, otherwise they will be consigned to the
writer. All other matters will be referred for consideration
should be written on one side of paper, with ink, and
upon but one side.

Correspondence from practical farmers, giving the
result of their experiments, or some new letter
should be signed with the writer's real name, and
will be printed or not, as the writer may
wish.

The PLOUGHMAN offers great advantages to advertisers.
Its circulation is large and among the most
active and intelligent portion of the community.

Entered as second-class mail matter.

Agricultural.

Cultivation of the Pear.

For many years the pear has been the favorite fruit for cultivation and experiment among the amateur fruit growers around Boston. Those who grow fruit for commercial purposes only or chiefly may have preferred the strawberry, and in some cases other fruits, but almost every man who has had a plot of land not occupied by buildings has put in pear trees, few or many, as space and means allowed. Much of this was doubtless due to the enthusiasm of the late Hon. Marshall P. Wilder and some of his associates in the Massachusetts Horticultural Society.

Not a little, however, has been due to the tree and the fruit. It comes into bearing much earlier than the apple, varying from the second year on dwarfs to perhaps eight or ten years when grown as a standard, the trees slow in maturing often giving satisfaction even while barren, by their almost perfect form and foliage. It has been aided by the fact that being mostly growers upon a small scale they put in several different varieties in close proximity, and thus insured that cross pollination which is now thought to be very essential to obtaining best results.

As a commercial crop the pear has not been a failure here under good care, when not planted in large blocks of one variety. There are records of \$500 per acre for value of fruit on standard trees, and up we think to \$2000 per acre for dwarfs, when closely set and given high cultivation.

With this record one would think that the preference would be for dwarfs or those grafted on the quince stock, but there are some disadvantages to counterbalance the advantages of dwarfing. The dwarfs may be set much nearer together, or from a half rod to twelve feet. They come into bearing, or most of them do, in the second or third year, and the labor of gathering the fruit is not so great on the taller trees.

The disadvantages are that the dwarfs will not last as long or bear as much fruit when fully matured. The life of the dwarf was formerly placed at seven to ten years, though there are some varieties that under good care have lasted productive for twice those periods. But this is dying young compared to many standards which are vigorous after having been producing for fifty years. The pear tree planted by Governor Endicott in Danvers, Mass., in 1628, is living, or was a few years ago, and bearing fruit, though not of quality equal to more modern varieties.

But one of the main objections to the dwarf pear tree has been that some of our best standard varieties have not succeeded well as dwarfs. They outrun the capabilities of the quince root to supply food and moisture. Of these the Bartlett, Sheldon, Seckel, Lawrence, and some less known later varieties are most prominent examples. The Beurre Bosse does best when double worked on the quince, that is, a more rapid-growing variety grafted on quinces and Bos on that. The Louise Bonne de Jersey does well on either pear or quince stock, and Vicar of Winkfield, Beurre Diel and Duchess de Augouleme are best on quince stocks, and the two last named require a strong soil and warm location to reach perfection in this climate.

These peculiarities have led in some cases to setting the large growing standards at two rods apart, and then placing three dwarfs at a half rod apart on each square rod, thus getting forty standard trees and 180 dwarfs to the acre, the idea being that the dwarfs will be about ready to cut down by the time the standards have made growth enough to fill the space. In fact, but a few kinds ever require so much space, and an orchard entirely of standards would do well at twenty-five apart, as if any were inclined to spread beyond that limit their branches might be headed in with advantage to the fruit, and some have set them at that distance, and dwarfs, peach or plum trees equidistant between them.

The soil for pears should be about the same as for an apple orchard, not too dry, but certainly well drained. It should not be too rich or too heavily manured at any time, and never with fresh stable manure or in the spring, lest it cause blight. A moderate but thrifty growth is best when young, and, in fact, at all times, but after bearing commences they will bear more liberal treatment, though fruit should not be allowed to set too thickly, not only to prevent danger of overbearing, but because a half-dozen good specimens will sell for more than two dozen of such as are found when fruit is crowded too closely on the branch. The diseases of blight and cracking of

fruit or scab may be nearly prevented by judicious use of the Bordeaux mixture, and possibly if it were carefully attended to each year they might be prevented entirely, as there may be some spots untouched by a single season's spraying that will be accountable for their appearance in certain places, or neighboring orchards may not have been sprayed and thus hold the germs. Insects do not trouble pears as much as apples, but may be treated in the same way by the spraying.

The pear tree should be pruned as other ornamental trees, according to its habit of growth, though many trees need but little. If top is very compact open it out to let the sun in to the centre. If spreading too much for the room it has, head in the outer branches. It is not well to cut away much wood in one season, but a little every year if necessary, and two or three smaller branches rather

influence of generations past that never knew how they could get enough to eat until a few weeks before they died. Like Oliver Twist they could eat what was given them and then appeal for more.

And if they were fitly in their habits the fault was rather with those who thought "any old thing" or place was good enough to keep a hog in, and that they needed neither bedding nor grooming, nor clean water to drink, but a wallowing place in the mud, and a chance to lie down on hard boards when they were ready to do so, while all the filth which seemed to have no other proper place was thrown into the yard with the hogs. If our "neat cattle" were served in this way, we fear they would not merit the appellation of "neat" any more than the swine, and we are not sure that they do now.

At the Wyoming Station they made a test

and the oats at noon to eight pounds, which was found to be enough for the largest horses. This was about ten pounds of hay and six pounds of grain less than they had been feeding before using entirely whole hay and grain. They had much trouble with colic and inflammation of the bowels under the old system, but never a case under the new plan.

We think many farmers overfeed their horses, giving them thirty or forty pounds of hay every twenty-four hours, especially filling the manger that they may eat all night, also giving more grain than is necessary, causing indigestion, and they make the mistake of not lessening the amount or changing the character of the food when the animal has a period of idleness. We would use more wheat bran and less corn or corn meal than many of them do, those foods being less expensive for the same

is incapable of completely meeting the demand. At the opening of the Spanish American war the horse market was normal, the supply slightly exceeding the demand, though not to any great extent. However, with the mobilizing of the large volunteer army, conditions rapidly changed, and for ordinary stock the United States quartermasters' department was paying fancy prices. When these troops returned home it was naturally expected by the various horse dealers that these animals could be bought up for a mere song, and the inundation which was thought to follow would send the prices down to its lowest point.

But this has not been found to be the case, for England, in its operations against the Boers, looked to the United States as the largest horse market in the world, where it could obtain its horses for the mounted men and mules for wagon service. "T is an ill-

omened water, thus making a thin whitewash. Then mix the two and stir thoroughly. Add Paris green if desired for bugs.

This may be applied in whatever way is most convenient, the aim being to cover the upper surface of every leaf as completely as possible. This can be done best and most economically of both time and mixture by means of a spray pump. But a sprinkling can or even a pail and a whisk of hay may serve the purpose in the absence of the pump. Be sure to apply liberally, using at least three barrels to the acre. Bordeaux mixture will not injure the plants if used in any amount. Do the work promptly and thoroughly or it will be of little use.

Notes on Celery.

Fine, well-bleached, tender celery is never a drug in the market, and one has little difficulty in finding good paying customers. Tough, tasteless and half-bleached celery generally goes begging unless the supply is poor, and consumers have to take what they can get. Consumers complain more about celery than any other plant because there is no vegetable that shows more variation. So much depends upon soil, climate, cultivation and bleaching that the very best seed may be made to yield a crop that is hardly fit to eat. Let customers know that a certain brand of celery is always to be depended upon for tenderness, crispness and nutty flavor and they will take no other. I have found that out from experience, and I have had little difficulty in extending the demand.

There is plenty of money in raising fine celery, and little or none in growing common or inferior plants. No one should be content with anything but strong, stocky, perfectly formed, well-rooted plants. The celery that rushes up thin and slender invariably turns out poor. It needs to be thicker and stockier. There are some seventy varieties of celery on the market, most of which have no merits at all, and they should be avoided as much as possible. Why they should be grown or advertised at all, is a mystery to me. I believe some growers go on the theory that there should be a difference between commercial celery and that raised for home use. The latter must be tender and crisp, and possibly stocky and undersized. The former must be selected for its appearance without much regard for its quality. People may for a time be deceived by appearances, and will purchase celery because the stalks are large and attractive looking, but they cannot always be imposed upon. Some day they will awaken to the fact that the undersized stalks may be better than the large, elegant looking.

But it is possible to raise good celery so that it makes a fine appearance. The chief thing to find the variety that does the best on the soil, and which invariably produces a uniform crop of good, tender stalks. Until one discovers that for himself he has not advanced beyond the primary class in this specialty. Do not be deceived by the idea that the public does not want the kind of celery you would raise for your own table, especially if you intend to sell it to special customers of your own. If the celery appears rather undersized take the trouble to explain to your customers that that is a peculiarity of the variety, and that the quality is far superior to some of the larger and handsomer-looking stalks. After all, people buy celery to eat, and not to decorate the table with, and in the end the quality and flavor must decide its fate.—James Ridgeway, Wisconsin.

A Challenge.

Here is a challenge which gives an opportunity to test Dr. Koch's theory that the bovine tuberculosis cannot be transmitted to the human race. The one who issues it certainly has the courage to sustain his convictions.

T. L. Monson, dairy commissioner of Colorado, makes public offer to sacrifice his life if need be to prove or disprove the correctness of the Berlin physician's views. His offer is as follows:

"Firmly believing in Dr. Koch's latest theory that animal tuberculosis is not communicable to human beings, I am willing, providing a suitable annuity is provided for my family, to offer myself as a test of the theory."

"If proper provisions are made, I will either eat, or allow in any manner whatsoever tuberculosis germs to be introduced into my body, providing such germs are taken from cattle or other animals."

"This offer is made in all sincerity, and is instigated by a bona-fide desire to test a valuable theory, and by my firm belief that Dr. Koch is right."

"Some years ago we made a similar offer in different terms. We asked no annuity, but agreed to make the meat or milk from cattle condemned by the tuberculin test a part of our food at each meal for thirty days, if it would be provided for us, and we are not particularly fond of either milk or fresh beef. We renew that offer today with certain conditions, and add the privilege of inoculating us with the fresh blood of such animals, only stating that meat or blood shall not be taken from any part where there is what is supposed to be a tuberculous tumor, or ulcer, or the milk from a cow that is supposed to have tuberculous udder, or even a case of gout or rickets, and that the animal shall not have had tuberculin injected within thirty days. We do not fear tuberculosis from such treatment, but do fear blood poisoning."

M. F. AMES.

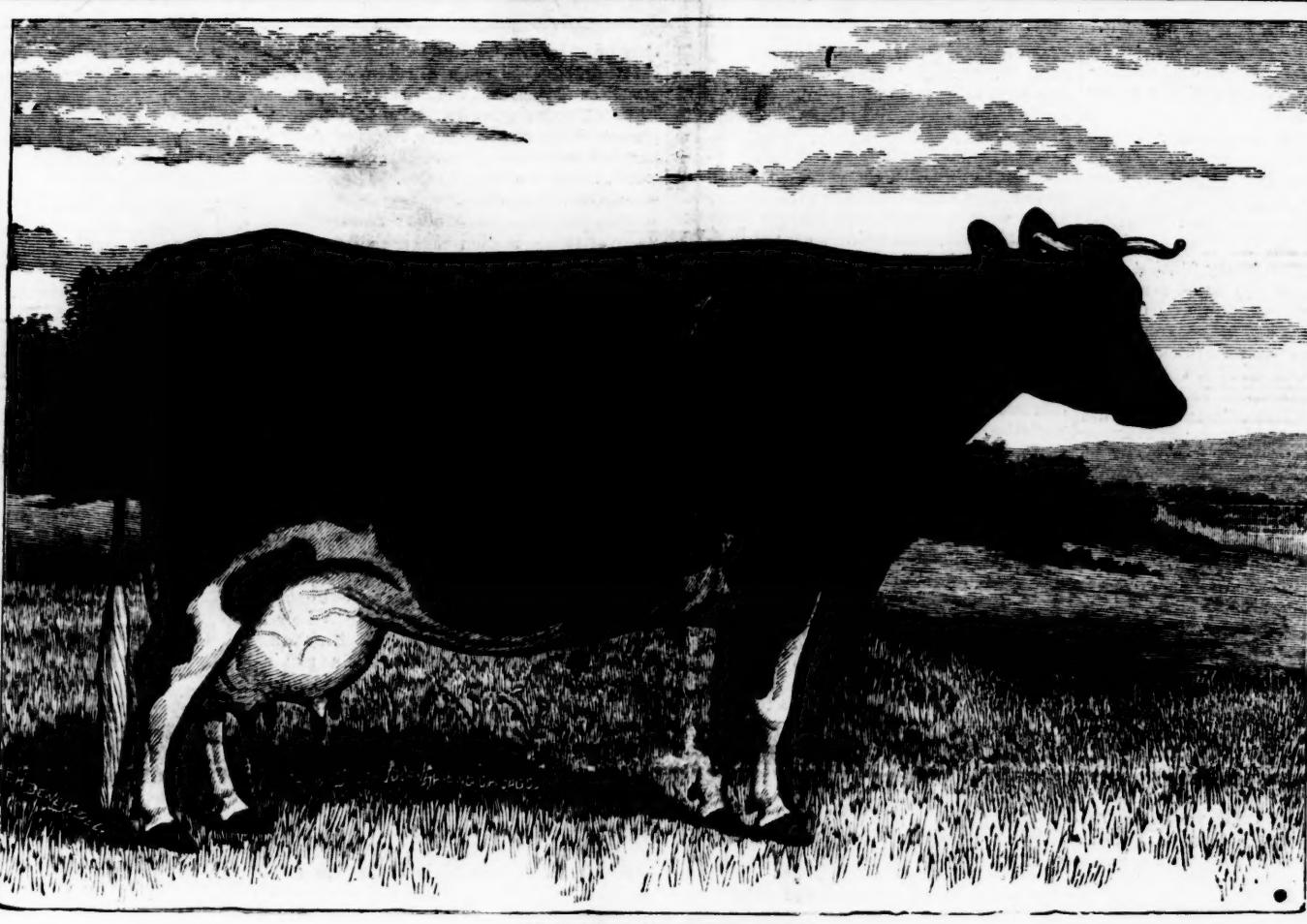
"The professor reports that he has very recently found the first symptoms of the late blight. In no case was it very far advanced. A few leaves on each affected hill show the brownish black spots, and when examined carefully on the under side each spot revealed the delicate white mildew which is the cause of the disease. Prompt application of Bordeaux mixture in such fields is the only thing that can prevent serious loss from blight and rot."

If any farmer is in doubt as to whether his potatoes have the blight or not it will be best to send specimens by mail to the experiment station, Burlington, Vt. The best way to send such specimens is to roll them in newspaper, since they do not blacken and decay so quickly as when packed in a box.

The best remedy for late blight is the Bordeaux mixture, which is made as follows: Take 15 pounds of blue vitriol (copper sulfate) and 1 pound of quick lime (not air-slaked), to ten gallons of water. Dissolve the vitriol in one-half the water, slake the lime in another vessel and add it to the rest

BOSTON, MASS., SATURDAY, AUGUST 31 1901

WHOLE NO. 3110



AYRSHIRE COW—BEST TYPE.

than a large one unless the latter is dead or dying. Summer or fall, even up to December, is better time to prune than the spring, when trees are full of sap.

No small measure of success in pear culture must depend upon perfect ripening of the fruit. Nearly all pears are better if they are picked before quite mature, and allowed to ripen in a dark, cool, but dry place, or at least not too moist, but they should be well grown before picking. A common rule is to begin picking when first mellow windfalls drop, but not always a safe rule. It may be well in some cases to leave the fruit in centre or on north side of a tree a few days longer than those more exposed to sun. The late winter pears should be left on the tree as long as may be without danger from frost. Some growers pack at once in closely headed barrels, and where cold storage is available they keep well so if they are picked at the right time and carefully packed, avoiding any bruising. Wrapping in cotton or in newspaper is thought to injure the flavor. One grower whose fruit sold at high prices used to pack in layers with woolen cloth between them.

The grower in this, as in all the methods of cultivation and care, should try to familiarize himself with the peculiarities of each variety. New varieties are being introduced almost every year, but we have not seen any that were much superior to the old standards we have named above, and many that were inferior in some respects. The much-planted Kieffer has not proved of first-rate quality grown in the Northern States, but is better farther south. Perhaps the cross pollination to which we alluded as desirable for the proper fertilization of blossoms, planting several different varieties near together, may result in the production of some desirable new seedlings.

Live Stock Notes.

We have heard of some one who thought Adam would have been puzzled to know what to call all the animals, as narrated in Genesis, chapter 2, verse 19 and 20, but said, "any one would know the name of the hog if they saw him eat." But the hoggy way of eating is not entirely due to the nature of the beast. A part may be charged to the manner in which he has been reared for generations. He has been the scavenger of the farm, to utilize the waste products, the slops and dishwater, green fruit and immature vegetables, most of which were so lacking in nutrition that while they filled his digestive organs they by no means satisfied his hunger. They kept him alive, but he always had an appetite and craving for food that was never satisfied until he was more than a year or perhaps two years old, when he was given corn meal to finish him off, or to harden the pork, which up to that time had fed only on soft and watery food. The pig taken from a well-nourished sow when eight weeks old, and fed to weigh 200 pounds at six or seven months old, is but little more greedy or hogish in his mode of feeding than any other of our domestic animals, and if he is it may be due to the hereditary

of the value of native hay and alfalfa, for feeding one hundred lambs, and the results are interesting not only as a test of their value, but as showing the amount of food required by a fattening lamb: One hundred lambs were divided into two flocks as nearly alike as possible, the one to be fed hay weighing an average of 48.2 pounds each, and the one on alfalfa 47.9. On hay and forty pounds grain a day as an average for ninety days, and gained 24.1 pounds each as a result. The feed eaten was valued at \$4.31 per each hundred pounds of gain, or a little more than \$1.08 per head, and as they sold at \$4.65 per hundredweight, there was a profit of thirty-four cents on each hundred pounds.

Those fed on alfalfa did better. They ate 72.5 pounds of alfalfa hay and forty pounds of grain a day for the same time, and gained 30.8 pounds each. The food value was \$3.76 for one hundred pounds of gain made, and selling at the same price as the others the profit was eighty-nine cents per hundred pounds. The hay and alfalfa were figured at the same price, \$6 per ton. Averaging both lots, their value was about \$2 per head when they were put up, the cost of feed was \$1.13 each, and the selling price \$3.38, a profit of twenty-five cents per head. For those fed on alfalfa it was much larger than those on hay. Good clover hay has a higher value than alfalfa for feeding, but farmers in that section prefer the alfalfa because of the larger crop per acre.

At the Wisconsin Experiment Station they have been crossing the pure bred Poland-China sows with "razor-back" boars which were found wild in the Indian Territory. The first results have proven very favorable, resulting in a large increase in the number of pigs produced, one sow that had never produced more than three or four pigs at a litter bringing nine as the result of the cross. While the pigs have a longer snout and are less blocky than the Poland-China, they are called a fine type and are of remarkable robustness and vitality. They also show good feeding qualities. If this introduction of wild or partially wild blood proves a success, we may produce the true type of bacon hog.

The London Omnibus Company some years ago, with 6000 horses, gave 3000 of them 13 pounds of hay and 19 pounds of oats a day. The other 3000 had 75 pounds cut hay, 24 pounds cut straw, and 16 pounds ground oats. This ration at that market cost about five cents a day, or \$18.25 a year less than the whole hay and grain, but those having cut hay and ground oats kept in flesh as well and did their work as well as the others. With 6000 horses the saving of \$300 per day in feed bills was an important item. In an experiment with large horses doing heavy work, the feed given at first was four pounds cut hay, five pounds oats and barley, one-half pound of bran night and morning, and four pounds of whole oats at noon without hay. This was thought insufficient and the hay was increased to five pounds night and morning.

amount of nutrition than ground oats and barley, in this country.

Notes from Washington, D. C.

Closely upon the heels of the statements of various scientists throughout the country, antagonizing the theory of Dr. Koch that animal tuberculosis cannot be communicated to human beings, T. L. Monson, the State dairy commissioner of the State of Colorado, has offered himself as a subject to permit a thorough test of the matter. Mr. Monson, states telegraphic advices to Washington, is a firm and strong believer in the Koch theory, but at the same time he is not willing to make the sacrifice on the altar of science, unless in case he is wrong, that his family be provided for by an annuity to be paid them in case of his death. Officials of the Bureau of Animal Industry hardly believe that the experiment will be made.

The Department of Agriculture has also learned that Dr. Koch's theory is now to be tested in Chicago, where several men are now undergoing the experiment of inoculation under the direction of the acting commissioner of health. The experiment is made with skin tuberculosis—lupus—a form of the disease which is curable and controllable. It is claimed that just as satisfactory a test can be made by inoculating the skin of the human being with bacillus from the animal as could be obtained from experiments with pulmonary tuberculosis. The one is feasible because it does not endanger life. Several offers have been made in that city from persons willing to subject themselves to inoculation with the more serious species of bovine tuberculosis, but inasmuch as the tests being made are all that is required, these additional offers will not be accepted.

Mr. Frank E. Emery, the special export of the dairy division of the Department of Agriculture, has just returned to the United States from a trip to China, Japan and the Philippines Islands, where he was sent at the instance of the chief of the division, for the purpose of obtaining for the United States a demand for its dairy products in the Orient. He has also looked over the ground with a view of extending the business of this country in the dairy line there, and from advice which he has sent to the department, it is hoped that he will become a leading factor in this line of work. As he will probably remain in San Francisco, where he has just arrived on an army transport, it is probable that the actual result of his labors will not be given to the public for several weeks.

The advent of the bicycle, its increased use and then the introduction of the automobile, all were factors which the wise said would lower the price of horses and increase the surplus supply. The horse, man's companion and friend, which has aided him in wars, travel and labor, is even more in demand now than ever before, and it is safe to believe these conditions will continue indefinitely.

From those who travel all over the

Poultry.**Practical Poultry Points.**

It is customary for some writers upon poultry topics to ascribe the gapes in chickens to worms in the throat, and the presence of those little worms to their being parasitic in the larger worms known as the earth worm or angle worm. The first part we believe, but of the latter we are doubtful. We have spaded a garden nearly all day where the angle worms were abundant, and allowed the chickens to eat them until they could swallow no more, and the distended crop looked larger than the chicken. We have dug an hour or two in a day for many days when doing our regular work elsewhere, and given them the same privilege, yet we never had a case of gapes in our flock, and we no more believe that the angle worms are the cause than we do that eating grass produces them. They may be a product of damp and filthy ground, which is also very good propagating soil for the angle worm, but in most cases they can be found where it is the custom for the chicken's mash to be allowed to get sour in the pail or feeding trough, and they are expected or allowed to eat it before they get good sweet food again. Whether they are in any way akin to the little black fly, scarcely visible to the naked eye as individuals, but often much in evidence as a dense cloud, and often called the "cider fly" because of their numbers where cider is going through fermentation, or where apples are rotting, we cannot say, but we advise those who have microscopes to investigate the matter. And then try to have the chickens in dry ground fed with good sweet food, which shall include half the weight of the bird each day in angle worms, or as near that as can be obtained and they will eat, and the chickens so fed will not have a gape worm, while those given sour dough will have it. The only remedy we know after the trouble begins is to add a teaspoonful of spirits of turpentine to a quart of grain, say one-half to two-thirds bran and balance of corn meal, and mix well before sealing. Then add a little Douglas mixture or even plain copperas to the drinking water.

The scarcity and high price of good fresh-killed chickens in our market now reminds us to again urge upon our readers to fit all superfluous cockerels and pullets that do not promise to be valuable for eggs or breeding purposes, for the market as quickly as possible. Each week of feeding costs money, and the gain in weight may not compensate for the decrease in price. Do not understand us as urging their sale when in poor or only half-fattened condition. That is poor policy at any time, as such stock sells at low prices at all seasons of the year. But if they were not fat enough for good broilers at 1½ or two pounds weight try to have them so at four or five pounds, or a little more if of the large breeds. Those are the ones that usually sell at highest prices. A chicken that shows more bone than meat when dressed is never in demand. Good chickens usually sell better from August 1 to November 1 than they do later. After November begins people save their poultry appetite for the Thanksgiving turkey and the fancy roast beef or pork which comes to market then, or for the game that is in season, and not until January has passed do chickens or fowl begin to be appreciated, and even then their place as a luxury worth high prices soon gives way to the hot-house lamb. Thus the very season when the farmer by a little good feeding could have the most and best poultry to sell is the season when it sells best, and he should try to get out of the routine of saving the best poultry for the Thanksgiving and Christmas holidays.

The new paper, Commercial Poultry of Chicago, as its name indicates, deals more with the commercial side of handling poultry products than with the raising of chickens, production of eggs, or the breeding of fancy poultry. In this line we find something interesting in each number, for most poultry keepers expect to sell a part of their products at one season or another either as eggs or poultry, and those who are not poultry keepers usually have to buy them.

In the number dated Aug. 5 it has something to say of the great number of eggs sold in Chicago at this season at fifty cents to \$1.50 a case of thirty dozen, which certainly means a loss to producer or handler, and often to both, for the latter buys at low prices, and unless he can make quick sales a part of his stock is reduced in value after he gets it or in transportation. The editor tells of two consignments of eggs from towns in Iowa which have a first-class reputation for furnishing good eggs and poultry.

One consignment consisted of 9323 dozen, which should have been worth thirteen cents a dozen, or \$1211.99. They were regularly packed and properly handled by shippers, but when candled out there were 7401 dozen of No. 1. There were 745 dozen of seconds, or eggs a little stale but not spoiled, and 296 dozen of cracked ones, or 1041 dozen which sold at five cents a dozen, eight cents less than the value of good eggs, a loss of \$83.28. Then there were 881 dozen of rotten eggs, valueless excepting to certain classes of manufacturers to whom they might be given to save expense of taking them away and burying them. These were a total loss amounting to \$114.53. Thus there was a loss of \$197.81 on the lot, due neither to dealers nor transportation companies, but to those who gathered the eggs upon the farms in the country. If upon those who took such eggs to market the loss could all be placed it would be well, but the loss must be partly borne by those who took proper care of their eggs, unless all alike guilty, which is not likely.

Another lot had not been properly handled, having been bought for Chicago at a fixed price. The buyer wired that he could get a little more for them. They refused to advance the price. Then they were shipped to a commission house in Chicago, which refused to receive them. Then he persuaded the first house to sell them on his account. They remained some time in the commission house uncarried for before the last transfer. If they had arrived in good order they would have been worth \$84.44, but in candling there were found 160 dozen No. 1, 1639 dozen No. 2, 32 dozen cracked and 1594 dozen a total loss. More rotten ones than No. 1. The loss was \$92.36, due in part perhaps to bad handling in the farm, but quite as much to delay in marketing. The loss on cracked eggs, \$16.25 in this lot, is due to carelessness handling railroad employees, and is always expected.

Poultry and Game.

Poultry is in larger supply with a light demand, and fresh killed Northern and Eastern chickens are 18 to 23 cents for choice roasters and 14 to 16 for broilers. Poults extra 12 cents, others 10 to 11 cents, spring ducks are 14 cents for choice. Pigeons choice \$1.25, and fair to good 75 cents to \$1 a box. Marrow squash plenty and dull at

a dozen. Squabs in mixed lots about \$2 a dozen, but some Jumbo at nearly a pound each are worth \$2.25, and small go at \$1.75. There is a liberal supply of Western live poultry, and steady demand at 13 to 14 cents for spring chickens, 9 to 10 cents for choice fowl, 8 to 9 cents for common, old roosters 6 cents and spring ducks 10 to 12 cents. Turkeys 7½ to 9 cents. Live poultry in fair supply, but a steady demand at 11 to 12 cents for chickens, 9 to 9½ cents for fowl and 5 to 6 cents for roosters.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

Horticultural.**Apple Export Trade.**

A circular letter received from James Adam, Son and Co., Liverpool, says that reports so far received indicate a short crop of apples this year in England, where the largest growing districts in Great Britain are found. Of 190 records received by the Gardeners' Chronicle, only sixty indicated an average crop or over, 130 being under the average, including some of the largest orchards in the country. In one fruit garden in the county of Hertford not a bushel can be had from seven acres of Standard and Bush apples.

Scotland makes a more favorable report, of fifty-five records nearly half report an average yield, and while reports from the Continent say but little, the general opinion is that the crop will be less than half the average. As the crops in the United States and Canada are acknowledged to be light, the prospects are for good prices for good fruit this year. Winter apples in England or from the Continent are usually nearly exhausted before American shipments get very large, so that they do not come in competition, but fall apples from here are in time to meet them, and their shipment is advised only in a season like this when the home supply is light.

Large quantities irrespective of quality should not be sent, but the best only selected and colored apples given the preference, as green varieties predominate in the home supply.

The "Fruit Marks" act in Canada is expected to result in better grading and packing there, and shippers from the United States should not be slow to improve in the same way. Packing in boxes is attracting much attention, and as the California boxes have been well appreciated, the better varieties of both American and Canadian growth might be put up in that way to advantage. The trade in California Newtons has grown amazingly and further increase is looked for.

Chester R. Lawrence of Fruit and Produce Exchange, Faneuil Hall Market, sends the following circular to the receivers of apples:

"I desire to call your attention to the advantage of shipping your apples via Boston. From this port ply the fastest and finest freight steamships afloat. The average length of the voyage from Boston to Liverpool and London is from seven to ten days.

"The steamships that sail from here are fitted with fans, ventilators, and excellent storage for carrying apples in good condition. On through shipments from New York State, the West, South and Canada, going forward via this port, there are no port charges. The only charges are the railroads and the ocean freights. On such shipments the cars are run directly alongside the steamships, and the apples are unloaded from the cars into the steamship's hold, thereby saving handling and expense.

"Shipments of wheat are not only on an unusually large scale, but heavy engagements ahead have been made. It is evident that an enormous market exists for wheat, especially when France, it is said, will need 50,000,000 bushels from this country, and cables tell of a possible famine in Russia.

"It is declared in Fall River that the present embarrassment of coarse goods mills is due to the competition of Southern mills, which can ship coarse goods north at less cost than Fall River mills can supply them.

"Over 100,000 tons of grain destined for Europe is tied up at San Francisco as a result of the water-front strike.

"Famine is threatened in Russia over an area of 500,000 square miles, embracing a population of 43,000,000.

"The world's grain exports last week were reported as 11,391,761 bushels of wheat from countries, 27,887 bushels of corn from four countries, of which the United States furnished 6,000,000 bushels of both and 2,000 bushels of corn. Argentina sent nearly half the corn or 2,312,000 bushels. Last week, 16,770,180 bushels of wheat and 3,777,714 bushels of corn from same countries, of which 8,842,189 bushels of wheat and 990,714 bushels of corn were from the United States. One year ago 2,649,641 bushels of wheat, 4,062,085 bushels of corn, of which 3,143,641 bushels of wheat and 3,017,089 bushels of corn were from the United States.

"Exports of live stock and dressed beef last week included 2450 cattle, 1000 sheep, 13,877 quarters of beef from Boston; 1420 cattle, 14,915 quarters of beef from New York; 648 cattle, 1100 quarters of beef from Philadelphia; 313 cattle from Baltimore; 660 cattle, 400 sheep from Portland; 660 cattle from Newport News, and 219 cattle, 840 sheep, 27,092 quarters of beef from all ports. Of these 2,724 cattle, 1000 sheep, 17,894 quarters of beef went to Liverpool; 294 cattle, 485 sheep, 8745 quarters of beef to London; 684 cattle to Glasgow; 500 cattle to Bristol; 200 cattle to Hull; 682 cattle, 600 sheep to Manchester; 1550 quarters of beef to Southampton; 272 cattle to Newcastle; 351 cattle, 146 sheep to Antwerp.

"Trade is dead in beef with the market unchanged. Extra sides \$1 to \$1 cents, heavy 8 to 8½ cents, good 7 to 7½ cents, light, grass and cows 7 to 7½ cents, extra hinds 10 to 10½ cents, good 8 to 9 cents, extra fore 6½ to 6½ cents, heavy 6 to 6½ cents, good 5½ cents, light 4½ to 5 cents, backs 6 to 6½ cents, ruffles 4½ to 5½ cents, chucks 6 to 6½ cents, short ribs 9 to 11½ cents, rump 7 to 10½ cents, short ribs 9 to 11½ cents, rump and loins 9 to 13½ cents, loins 10 to 14 cents.

"The mutton market is dull, under a very full supply. Veals are also easy. Spring lambs 10 to 10½ cents, fall lambs 6 to 8½ cents, muttons 6 to 7½ cents, veals 7 to 8½ cents, fancy and Brightons 8 to 9 cents.

"Dispatch from Baker City, Ore., says a great forest fire is raging in North Pine and Fish Creek, and destruction of a vast amount of timber is threatened.

"Schwartz, Duper & Co. now estimate spring wheat crop about 300,000,000 bushels. Spring and winter, 750,000,000. Corn at least 1,400,000,000 bushels.

"Western eggs are coming of better quality, and prices are held on good lots. Caviar is still high, and on some ships fresh from Northern and Eastern 18 to 20 cents, fair to good 14 to 16 cents, Western selected fresh 14 to 16 cents, and Michigan 14 to 17 cents, with fair to good 11 to 14 cents, and dairies \$2 to \$3 a case. There is a demand for refrigerator eggs at 16 to 17 cents for April, with some holders unwilling to sell at those prices. May packing at 15 to 15½ cents and June 14 cents. The stock in cold storage was reduced about 700 cases last week, and is now 18,694 cases against 14,300 a year ago.

"The shipments of leather from Boston for the past week amounted in value to \$130,677; previous week, \$24,488; similar week last year, \$305,065. The total value of exports of leather from this port since Jan. 1 is \$6,564,888, against \$6,202,002 in 1900.

"The total shipments of boots and shoes from Boston this week have been 97,371 cases, against 66,095 cases last week and 75,738 cases in the corresponding week last year. The total shipments thus far in 1901 have been 2,996,000 cases, against 2,756,749 cases in 1900.

"The reports of the Industrial Commission on the distribution of farm products shows that the cost of hauling farm products over country roads is estimated at \$900,000 a year, or more than the entire cost of operating all the railways in the United States, which is placed at \$815,000.



CATTLEYA TRIANAE. BY BAYARD THAYER.
Kindly Loaned by the Massachusetts Horticultural Society.

5

cents to \$1 a crate, and white summer \$2 a dozen, but some Jumbo at nearly a pound each are worth \$2.25, and small go at \$1.75.

There is a liberal supply of Western live poultry, and steady demand at 13 to 14 cents for spring chickens, 9 to 10 cents for common, old roosters 6 cents and spring ducks 10 to 12 cents. Turkeys 7½ to 9 cents. Live poultry in fair supply, but a steady demand at 11 to 12 cents for chickens, 9 to 9½ cents for fowl and 5 to 6 cents for roosters.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mallards \$1.50 to \$1.75. Chicken grouse \$1.75. Beetle head plover \$5 per dozen, Western upland plover \$4 to \$4.50, winter yellow legs \$4.50 to \$5, summer yellow legs \$2 to \$3, grass birds \$1.50 to \$2, peeps 40 to 50 cents and Southern blackbirds 75 cents to \$1.

A few small shore birds, grass birds and yellow legs coming in at \$1 to \$1.50 a dozen, but we continue to quote retail prices. Canasback ducks \$3.50 to \$4 a pair, mall



BOSTON, MASS., AUGUST 31, 1901.

The bill against the mosquito is rapidly mounting up.

Practice seems to make Crescens perfect in the manufacture of new records.

The Nantasket shoals lightship can now keep on speaking terms with the rest of the country.

The Revere authorities have done a little Sunday gunning and bagged the autonomous swans.

A woman in Maine is attacking fire water with fire, possibly on the theory that like kills like.

Mrs. Nation took a dip at Atlantic City, and one naturally wonders if the hatchet and the dipper went in together.

Five new public schools in town are to have bathrooms. In a good republic cleanliness should be next to the ballot box.

Nietown, Pa., is well named if we may judge by the fact that it requires the watchful eye of only one policeman in fourteen miles.

A local paper seems to have just discovered that the Back Bay is deserted in summer, and conceives the story to be worth half a column.

It is said that the bacillus of epilepsy has been discovered. Hereafter whoever intends to give another person fits will have to provide himself with the germ.

While we are pleased to help on the general chorus that greets Sir Thomas, we hope that the gentleman has studied American popularity, and will not be unduly puffed up.

Has Sherlock Holmes come to life again? It would not be impossible when we remember the ability of our old friend Sleuth, for example, to survive the most convincingly fatal catastrophes.

The American Federation of Labor is turning its attention to a more strict exclusion of the heathen Chinese. Does the exclusion policy include Professors Hwang and Tsai of the College of Kinkan?

"Why could not man have come from the lizard?" asks an eleven-year-old boy in Omaha. And yet the Western papers continue to publish imaginary juvenile conversations dated from Boston.

What with the third rail and the noise it is very evident that there are still a number of opportunities for inventors to improve the means of rapid transit. We go expeditiously, but not altogether happily.

St. Louis begins preparations for its great fair by abolishing a smoke nuisance. If world's fairs had no other result than a growing appreciation of civic beauty they would be worth all they cost.

The civilized world—even the most civilized part of it—has smiled pleasantly at the thought of France at war with Turkey. The Old Man of the East has long ago used up the average citizen's stock of sympathy.

When the Shamrock II. arrived, the band played the "Wearing of the Green" and "God Save the King," a combination of sentiments that shows the value of sport as an ameliorator of social conditions.

The census reports that Americans live on an average four years longer than they used to do. Is this because we have got used to the pressure of our own kind of life, or is it because we are learning to regulate the pressure?

Fate scores another point in the case of the East Boston man who slipped on the ice in the midst of the dog days, and the incident is worthy of the Arabian nights. The accident must have been written in his horoscope.

It would be a pleasant bit of courtesy if the newspapers would stand in with the Government, and refrain from printing the various Schley-Sampson interviews which the Government frankly desires to keep out of print.

President Harper of the Chicago University has been decorated with the French Order of the Legion of Honor. This will probably prevent Professor Triggs from declaring that the Legion of Honor is less distinguished than the Y. M. C. A.

It is unfortunately characteristic of the free-born American that he or she should object in advance to the presence of a colored guest in an English hotel, and equally to the credit of the hotel proprietor that he paid no attention to the objection.

The English athletes have landed, and they will be given a good time and a hard battle if we know anything of the value of a Yale and Harvard combination for upholding the hospitality and athletic honors of the American undergraduate.

The colonial policy continues to be made interesting by the dignity of some of its opponents. Were all of the opposition as dignified as is an important part of it, it is hard to say whether there would now have been any colonial policy left.

How far the soapstone bathtub is a preventive of crime is yet to be determined. That cleanliness is next to godliness is not the inspired statement that it is often held to be; nevertheless, Wesley was a good observer, and the comparatively scrubbed present is unquestionably better than the unwashed middle ages.

Despite the number of organizations already in existence for the amelioration of this or that, there is always room for another. For example, there are enough Bostonians who shudder at the so-called Lady of the Mist in the Public Garden to start a society for the purpose of removing her—cracked head, yellow rust, and all—to the kindly oblivion of very cold storage.

We are pleased to notice that in the case of the latest fires due to the use of tobacco the cigar and the pipe have figured. The cigarette has almost come to figure in this connection as generally as the word rum stands for all intoxicants in the vocabulary of many reformers. If the carelessness of the smoker were also emphasized the responsibility in the case would be fairly distributed.

The United States is again arrayed—or, perhaps better, disarrayed—against Spain. The question is shall the Princess Enalia, for the mere fancy of the thing, take unto herself certain gowns already ordered by an American lady—even if the Paris dressmaker promises to outfit himself in making the substitutes. The question, however, is hardly likely to become of national importance.

Mr. Godkin considers that the best contribution which modern England has made to civilization is the English gentleman—a combination of education, cultivation, good manners, and good clothes. An editorial mention of the statement declares that family, rank, and wealth are to be presumed. The presumption is unnecessary. The essentials have been obtained by many a man who had nothing but his own ambition and hard work to depend upon.

There have been some people with a strong prejudice against traveling in subways and underground tunnels, but more especially those which run under arms of the sea or the channels of rivers. But the railway a short time ago that a dozen or so of iron rods on the great suspension bridge across the East River had broken, allowing one side of it to settle three or four inches has led many to think that a tunnel would be preferable to a bridge. Lacking the tunnel from New York to Brooklyn they have largely increased the amount of travel on the ferry boats, though many of those who have changed say they do it for the sake of the cool breeze on the boats. Some of those who make the trip across the Atlantic by steamer would be glad to engage passage back by subway tunnel, if there was one, when they landed.

The two men who have died from yellow fever, after allowing themselves to be bitten by mosquitoes that had previously filled themselves with blood from a patient with that disease, may be considered martyrs to science or the cause of humanity, but they have proven what most of us believed before, that the mosquito has the power to convey fever infection, and we may take it as granted that it can convey malarial, typhoid and other fevers, and perhaps many other diseases as well. If so, it would readily account for the ceasing of such diseases to spread after a sharp frost comes, as was said years ago of the yellow fever when it prevailed in some of our Southern cities. We regret that this knowledge could not have been obtained without the sacrifice of human lives. Now, do we need to go farther in the effort to demonstrate that the flies, the bedbugs, and even the little fleas, or any that suck blood, can inoculate with any disease germs that may be in the blood? We think it better to declare war against all of them on suspicion, without waiting for positive proof.

An exchange gives a method of sweetening the air in cellars, a part of which we have given before, but this is the most thorough we have seen, and we advise its trial before winter comes. Clean, sweep and dust, moving everything movable, then open doors and windows, put unshaken lime in an earthen dish and scatter copperas over it, allowing it to air slate. This will drive out bad air and odors. Then scatter dry powdered borax in corners and along the walls, after which place nets or bags with lumps of fresh charcoal in them where they will not be in the way. This should be taken down once a week and heated until dry, which will restore its power of absorbing all odors. If the cellar is damp, filled with powdered slaked lime, plaster, and pulverized charcoal hung against the wall will absorb both dampness and odor. We think this would be thorough, but would not care to have the fumes of slaking lime and copperas to fill living-rooms or bedrooms or to have the charcoal dried by the kitchen' stove while we were there, and would ventilate thoroughly while either process was going on.

So much was said and written some years ago against grazing off the aftermath on mowing lands, that many now think the field would cease to be fertile if the cattle were turned upon them for a few hours, yet if the grass seemed heavy enough to be profitable, they would put on the mowing machine and cut much nearer to the ground than the cattle would gnaw. There is a reasonable limit to all things. We would not cut a mowing field as closely as we could if we thought a dry and hot spell had begun, unless we felt sure there was enough of moisture and fertility in the soil to start it again before the heat had burned down into the roots. Nor would we graze it closely; but if there were spots in it scarcely large enough to pay for the mowing, but more than we cared to leave on the field, we would let the stock on them, confident that they would seek those places first and trim them down, while we would watch to prevent too close grazing. But there is danger in leaving so much aftermath on the field as to smother the roots like a blanket, or as to hold the ice or frozen snow among it, to winterkill it.

The reported shooting of natives taken prisoners by the Boers when they are with the English army is as unjustifiable as was the massacre of negro soldiers when taken prisoners by the Confederate army at Fort Pillow or elsewhere. The Boers have ever been the oppressors of the Kaffirs. When not able to hold them in absolute slavery, they have held them so terrorized that they have been obliged to work for barely subsistence wages, and have beaten them as cruelly as if they had possessed the power of life and death over them. Even Olive Schreiner, apologist for the Boers as she now is, in her earlier writings portrayed the condition of the Kaffirs in Boer employ in but little more favorable light than Mrs. Stowe painted the condition of the slaves under the rule of Legree. Yet all Southerners were not Legrees. There were Sheldys and Le Clairs among them, but neither Mrs. Schreiner nor any other writer before the breaking out of the war has given a glimpse of any Boer family in which even common humanity was shown to the Kaffirs who served them. Who can wonder if they take sides with the English?

The short crop of corn, even if it shall be as poor as some of the estimates which we have seen, but which we do not implicitly believe, will not deprive us of food for man or beast, or greatly lessen the value of our agricultural exports. Nearly all reports that we see from the wheat-growing sections report that crop as heavy, and secured in good condition. Whitteman, Washington, is reported by the Post-Intelligencer of Seattle as expected to produce ten million bushels, exceeding early estimates by fifteen to twenty per cent. One man has threshed 1,000 bushels from thirty acres, and another 1,000 bushels from forty

acres, and not finished yet. As the washing and scalding a milk pail or pan reply. For no government is perfect.

Instead of weakening the movement in favor of annexation, the corruption of American politics can always be shown to be an argument in its favor, for we need the sturdy and more rugged spirit of our northern neighbors—little more of the frigid zone in the torrid heat of our political debates would help us mightily.

Again, it should be as much for practical reasons as for sentimental ones that the cows are not overhasted prior to milking, and that they have their thirst anticipated by constant access to pure water. The humane treatment of milk cattle wisely directed is always essential to the most profitable results.

No dairymen can practice cruelty to animals and expect to obtain a decent price for his milk or butter. This is an inexorable law promulgated by nature.

A good butter or cheesemaker necessarily possesses an educated nose, which he is not afraid to use on any and all occasions. Oftentimes the quality of the manufactured product hinges on the most subtle changes, which the skilled maker, ever on the alert to detect by the olfactory sense, is enabled to guide in the right direction.

The little things of dairying must be observed from day to day, and minute to minute, to insure success.

The Annexation of Canada.

In a recent interview with Prof. Goldwin Smith conversation naturally turned on the question at the head of this article. Mr. Smith is a strong annexationist, and he has given good reason for the faith that is in him, in his books and published articles. But I was interested to learn from his own lips that, in his opinion, the bulk of the people of Canada desire union with us.

Further interviews with business men, students, and even with the bigoted Anglophile, serve to confirm Professor Smith's opinion.

The most obvious characteristics of these interviews, especially with the opponents of annexation, was the tussle of sentiment and political necessity. This is, as political students will at once observe, a state of things indicating instability and probable conversion to reason, i. e., annexation.

Canada's geographical position was acknowledged to be a strong argument in favor of the movement for annexation.

Add to this, however, advantages of sharing the same language, substantially the same laws, equal liberty and many identical religious institutions, and the geographical argument becomes doubly strong.

But I found that there is a surreptitious intimation of things American, which argues a process of assimilation more potent than actual annexation, especially if forced, could ever make it.

Canada's position is peculiar in this respect, for English ideas obtain almost as strongly as American. Canada is a half-way house where the exchange takes place. English ideas are never accepted wholesale, however, but are always modified by contact with American methods.

Much of Canada's stagnation is due to the inability of her leading men to see that the great assimilating power on this hemisphere is American and not English. This is the people have already begun to learn—a pre-
pagan fact.

In cities like Montreal and Toronto men of business have long ago left the traditions of England's business life, and though still slow when compared with American business men, they are a long way ahead even of London in many respects.

Another direct form of American invasion may here be mentioned. Notwithstanding tariff, American goods of all sorts are generally imitated and extensively used. In the higher and more technical employments, even where fine instruments and machinery are required, like dentistry and the treatment of the eye, as well as in electrical engineering, I found America had provided what Paris or Berlin had not.

Canada, as a meeting-place for all types of business methods, has therefore adopted the American department store, and thus taken another step in the direction of annexation.

I found considerable acrimonious criticism of England for allowing American capital to get the better of schemes for developing the immense natural resources of the Dominion. It is little short of a scandal that English capitalists have invested so little, comparatively, in the business growth of the country.

If there is to be war over the annexation of Canada it will be commercial in kind. England has practically capitalized, so far as Canada is concerned, as recent futile parleys have shown. The situation, therefore, wants nothing but better trade relations with this country to perfect conquest, and these will come as soon as the boundary question is settled. And it is highly probable that this will be settled as soon as Canada can dispense with the advantage of Great Britain's military and naval protection. She will arrive at this conclusion when she discovers that she has more to gain from the United States, commercially, than from England. And that time is not far off.

Annexation, however, has not as yet come to a political issue; consequently people are not worked up about it sufficiently to study it.

Imperial courts of appeal, with representation in the Parliament of London (Mr. Chamberlain's scheme for closer connections between Canada and England), have met with little favor from the Canadian ministers or from the practical politicians who have the ear of the people. The consequence of this will be political agitation in favor of annexation. Votes will do the trick.

English immigrants are naturally strong in the faith that English rule is invincible. Those born of English immigrants share this view. But the mass of the people, the French and the pure Canadians, are not so boisterously dogmatic.

Recent events quite independently show that the strength of this sentiment of love for England is not as strong as it was.

I found quite strong feeling against annexation on the ground that Canada would thus "lose its independence." So little is the genius of republicanism understood! Where is the loss, if the choice be free and the outcome of development?

It has yet to be proved, of course, whether our Constitution is elastic enough to suit all people; but it would surely suit a people so near us in racial connection and in social sympathy as the Canadians.

I heard much criticism of the Government of the United States on the ground of its corruption.

It is quite easy to see that a spotless people would not voluntarily unite with a corrupt people; but Canada is not populated by such a people, and I fear this corruption argument is a case of the pot calling the kettle black.

It was not easy, but it was always possible, to remove much of the weight of these objections; *tu quoque* generally sufficed as a

reply. For no government is perfect.

Instead of weakening the movement in favor of annexation, the corruption of American politics can always be shown to be an argument in its favor, for we need the sturdy and more rugged spirit of our northern neighbors—little more of the frigid zone in the torrid heat of our political debates would help us mightily.

On the whole, therefore, further investigation sustains Prof. Goldwin Smith's political teaching, and annexation seems but a question of time. It behoves both parties, Canadian and American, to study the issue, especially to understand each other, and to wait for the auspicious moment when the first step toward the federation of our race will be clearly, broadly and intelligently taken.—Henry Davies, Yale University, New Haven, Ct., in New York Journal.

The Apple Business.

At the meeting of the National Association of Apple Shippers, in Canada, the day was mostly devoted to the discussion of the apple trade in Canada, but there is much in what was said there that is worthy of attention in the United States, and we will condense the report we find in the Toronto Mail and Empire for the benefit of our readers who may seldom see that paper.

Professor Robertson, commissioner of agriculture for the Dominion of Canada, said people went into apple culture under the impression that they could grow them by intuition. They grew too many varieties. His view was that not more than a dozen varieties of apples for export should be grown in a district of say 150 miles square. A fifty-barrel lot of one variety would average to sell in England for five shillings (\$1.25) a barrel more than if it consisted of five varieties.

Men, ordinarily honest, but without any training, went into an orchard and packed apples, and, as a result, dealers in Liverpool thought there was a lot of rogues in Canada. The pork business had increased twenty fold in ten years because the packing was done by skilled men under the best scientific conditions, and that was the thing needed in the apple trade. The average export now from Canada is about \$1,000,000 a year.

The two great commercial commandments were: 1. Thou shalt deliver goods as they are represented to be; 2. Thou shalt deliver goods in the best possible condition. He showed that this was not now done in Canada. He had seen apples in Liverpool marked "xxxx 100," and yet the middle of the barrel proved to be the scabbiest lot he ever saw.

He did not like shipments on consignment. The commission man in England was the best in the world for England, for he could return less to the consignor and make more charges and commission for himself than any other man, but if he had the right kind of goods put up in the right shape he had the best consuming market in the world behind him. Apples should not be sent on consignment if they could be sold on the wharf in Montreal. This is what is done with butter and cheese, not two boxes of cheese in a hundred being consigned.

A party who received butter sent in cold storage from Ontario to Liverpool let it remain 48 hours in the heat on the dock, thus losing in quality and selling lower than it should. A lot bought outright by the dealer was in cold storage there in two hours after it left cold storage on the steamer.

As a result of the work of the Department of Agriculture, ten steamers sailing from Montreal this season would have cold blast apparatus to send air at fifty degrees among the cargo, while twenty-five others would have circulation of outside air through the cargo. They had four men at the British landing and seven men at the Canadian port watching the handling of Canadian produce, and the steamers whose officers persisted in dumping barrels down on the dock in unloading, or rolling barrels through the mud, or otherwise carelessly handling would be advertised by name throughout Canada, even though he rendered himself liable to a libel suit.

He defended the "fruit marks" act of last session, which compels the grower to put his name and address on each package and provided a penalty for marking apples "finest," "best" or "extra" unless the quality of the fruit warranted it. It also made it fraudulent if the apples at the ends were superior to those in the middle. He told of a farmer in the Annapolis Valley whose rule was to discharge any man who packed a small apple in a barrel. He paid for four years his apples netted an average of \$3.51 a barrel in the orchard.

Mr. G. T. Powell of New York School of Practical Agriculture told of single year records of orchards in that State of \$100, \$400, \$500 and \$700 per acre. The home of the apple, the section where it attained perfection, was the belt of country stretched from Nova Scotia to Michigan, taking in the New England States, New York, Ontario and parts of Ohio and Illinois. Apples might grow outside of this, but would never attain their highest development.

Mr. Charles F. Weston of New York stated that the exports from America to Europe in 1898 amounted to about 3,000,000 barrels. Ordinarily the exports were much lower, and the average exports Canada had a little more than half the total, thus leading the United States.

President Mills of the Ontario Agricultural College said that the wealthiest men of the Annapolis Valley in Nova Scotia were men who did but little else than grow apples. He much regretted that Ontario orchards were for the most part either mismanaged or neglected. In many cases trees were too close together; pruning was not systematically or properly done; cultivation and manuring was neglected.

Then he turned on the shippers, many of whom were present, and

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending Aug. 28, 1901.

Shoats

and

Cattle Sheep Suckers Fat Hogs Veal

This week 2651 7820 125 22,045 1000

Last week 3002 8861 95 27,302 1000

Prices on Northern Castle.

BEEF—Per hundred pounds on total weight, of fat, tallow and meat, extra, \$6.00@6.25; first quality, \$5.50@5.75; second quality, \$5.00@5.25; third quality, \$4.00@4.75; a few choice single pairs, \$2.00@2.50; some of the poorest, bulk, etc., \$3.00@3.50.

STEER—Western steers, 42@46c.

COWS—Young CALVES—Fair quality, \$2.00@3.00; extra, \$3.00@3.50; fancy milch cows, \$5.00@6.50; farrow and dry, \$12.00@27.00.

STORES—Thin young cattle for farmers: Young, \$10@20; two-year-olds, \$14@30; three-year-olds, \$18@24.

SHEEP—Per pound, live weight, 24@32c; extra, 34@41c; sheep and lambs per head, in lots, \$6.00@6.50; lambs, 34@46c.

FAT HOGS—Per pound, 61@62c, live weight; shotes, wholesale—retail, \$2.25@3.00; country-dressed hogs, 74@76c.

CALF CALVES—34@35c p. lb.

HIDES—Brighton—64@76 p. lb.; country lots, 6@64c.

CALF SKINS—25@28c; dairy skins, 40@60c.

TALLOW—Brighton, 42@45 p. lb.; country lots, 2@24c.

LAMB SKINS—25@30c.

SHARK LIVERS—10@15c.

Cattle Sheep Hogs Veal Horses
Watertown—1015 748 4,225 807 400
Brighton—1636 472 3,228 819 140

M. T. Molloy 12

At Brighton.

Canada.

At Watertown.

J. A. Hathaway 300

Brown, Snell &

M. D. Holt & Son 34

W. A. Gleason 12

C. E. Hall 20

Gordon & Fron-

sides 37

At Brighton.

A. C. Foss 225

New York.

Howe & Shirley 3

Wardell & Mc-

Entire 27

H. M. Lowe 9

Harris & Fellows 18 140

New Hampshire At Brighton.

A. V. Thompson 6

J. H. Gilmore 15

At Watertown.

J. H. Gilmore 15

Scotterring 30

At Watertown.

J. H. Gilmore 15

Breck & Wood 32 11

J. P. Day 4

W. F. Wallace 52 42

D. A. Walker 5

At Brighton.

J. A. Hathaway 142

J. S. Henry 38

Export Traffic.

For the current week ending Tuesday the shipments for England were 2100 cattle, 500 sheep and 20 horses. The foreign market in cattle has improved a good deal, w. b. within the past week and low grades je better than two weeks ago. Sales on Friday last at 11@12c, d. w. The demand for good cattle has improved.

Shipments and destinations: On steamer Cestrian for Liverpool, 72 cattle by Swift & Co., 20 horses by E. Snow. On steamer Columbian for London, 242 cattle by Morris Beef Company, 232 cattle and 500 sheep by Swift & Co.; 2 horse by E. H. Schleifer; 1 do. by E. C. Farley. On steamer Worcester for Boston, 100 cattle by W. F. Daniels; 33 by Ewart Bros. & Baker; 102 cattle by Brown, Snell & Co.; 36 Canada cattle by D. Monroe; 27 Canada cattle by Gordon & Isonides. On steamer Turcovan for Liverpool, 250 cattle by Morris Beef Company; 92 State and 300 Canada cattle by J. A. Hathaway.

Horse Business.

Satisfactory sales for the month of August, but an improvement expected next month, when general fall business will set in. High prices are anticipated for the better class of horses. At the present time orders cannot be filled for desirable horses of 1500@1700 lbs. At L. H. Brockway's stable good 1500-lb. horses sell as soon as arrive at \$200@250; drivers at \$100@225; good stock sell well. At A. W. Davis' Northampton-street stable, good selling horses for speed, coach, family and saddle, at a range at \$80@600. At Welch & Hall's Company's sold three carloads, good August sales of heavy draft at \$175@245; drivers, \$10@125. At Myer Abram & Co. 200 cattle sold four freight carloads at \$150@225; has three drivers. Total value \$115@175; less activity on Saturday than the rest of the week. At Moses Coleman & Sons only a fair movement in horses at \$50@140; ponies at \$125 @200.

Union Yards, Watertown.

Tuesday, Aug. 27, 1901.

Cattle cost steady unless on the very slim lot. Good beef cows at 34@46c; oxen 4@5c. Fair demand this week for good stock. W. F. Wallace sold 2 oxen, of 2600 lbs, at 5c; 1 beef cow, 500 lbs, at 34c. N. H. Jenne sold some slim stags, of 115 lbs, at 24@26c. O. H. Forbush sold 1 beef cow, 1600 lbs, at 38 and 81. J. A. Hathaway sold 20 steers, av. 1600 lbs, at 26; 25, of 1750 lbs, at 26; 25 do., of 1550 lbs, at 45; 25, of 1500 lbs, at 5c.

Milch Cows.

A fair supply and values not especially strong. Fancy cows at \$50@60, common to fair at \$25@45.

Fat Hogs.

Western cost is higher at 61@66c, l. w. Local hogs at 71@76c, b. w., bought at the yards.

Sheep and Lambs.

Values about steady; if any change, on best lambs at 44@5c. A few selected 6c. Slim calves sold mostly by the dollars, \$2@3, as to size and quality. N. H. Woodward sold a light lot by the dollar a bid for the lot.

Live Poultry.

Eight tons at 9@14c per pound by the crate. Poultry will soon arrive.

Doves of Veal Calves.

Maine—P. A. Berry, 6; Libby Brothers, 65; Thompson & Hanson, 80; M. D. Holt & Son, 70; G. A. Gleason, 4; Kirby & Gould, 21; E. R. Foye, 3; E. H. Gilmore, 15; and Shirley, 18; Wardell & McEntire, 22; H. M. Lowe, 30; Morris & Edwards, 75; New Hampshire—A. C. Foss, 4; Courtney & Son, home; George Heath, 21; A. F. Jones, & C. H. Brockway, 20; F. S. Atwood, 20; F. E. Breck & Wood, 80; W. F. Wallace, 75; Vermont—Fred Savage, 65; N. H. Woodward, 8; W. A. Ricker, 155; G. A. Flanders, 20; W. A. Lorraine, 50; B. F. Ricker, 20; F. S. Atwood, 20; F. E. Breck & Wood, 20; J. S. Henry, 15; J. A. Hathaway, 11; H. A. Gilmore, 25; scattering, 150; F. E. Keegan, 3; J. P. Day, 35; D. A. Walker, 7.

Brighton, Tuesday and Wednesday.

Stock at yards: 1636 cattle, 472 sheep, 19,322

Yearling bull for sale. Grand individual. Dropped May 22, 1900. Solid color. Sire, Chromo, size of 12 in the diploma. Diploma, 50, included. Merrit, Malden. Dam, Billie, 16 lbs. 12 oz. from 287 lbs 14 oz. milk. Milked 42 lbs 8 oz. per day.

In one do. By Libby's Sack Pigs, 6 in. 1st. Price

Price, address HOOD FARM, Lowell, Mass.

Grand Jersey.

Grand Jersey.</div

ARMSTRONG & McKELVY	Pittsburgh.
BETTER-BALL	Pittsburgh.
DATE-CHEESE	Pittsburgh.
PANTRYCOOK	Pittsburgh.
ANCHOR	Cincinnati.
ICE-STEIN	
ATLANTIC	
BRADLEY	
BROOKLYN	New York.
JEWETT	
ULSTER	
UNION	
SOUTHERN	Chicago.
SHEDDIE	
COLLIER	
MISSOURI	St. Louis.
RED SEAL	
SOUTHERN	
JOHN T. LEWIS & BROS CO	Philadelphia.
MORLEY	Cleveland.
SALINE	Salem, Mass.
CORNELL	Buffalo.
KENTUCKY	Louisville.

National Lead Co., 100 William Street, New York.

Our Homes.

The Workbox.

KNITTED SILK LACE.

Materials: One ounce crochet silk, two No. 18 steel needles. Cast on 22 stitches, knit across plain once.

1st row—Two plain, (over, narrow) 6 times, over, 8 plain.

2d row—Twenty-three plain.

3d row—Two plain, (over, narrow) 3 times, over, 8 plain.

4th row—Twenty-four plain.

5th row—Two plain, (over, narrow), 3 times, 2 plain, (over, narrow) 3 times, over, 8 plain.

6th row—Twenty-five plain.

7th row—Two plain, (over, narrow) 3 times, 3 plain, (over, narrow) 3 times, over, 8 plain.

8th row—Twenty-six plain.

9th row—Two plain, (over, narrow) 3 times, 4 plain, (over, narrow) 4 times, over, 8 plain.

10th row—Nine plain, (over, narrow) 3 times, 12 plain.

11th row—Two plain, (over, narrow) 3 times, 22 plain.

12th row—Ten plain, (over, narrow) 3 times, over, 12 plain.

13th row—Two plain, (over, narrow) 3 times, 21 plain.

14th row—Eleven plain, (over, narrow) 3 times, over, 12 plain.

Repeat from first row.

EVA M. NILES.

Good Managers.

Every woman loves to be thought a good manager. The best managers in household affairs are those who have time to be companionable to husband and children, time to talk and read with them. The habit of rush and haste takes entire possession of some housekeepers, and their life is a burden to them, as well as being unsatisfactory to those who love them the most. My dear sister woman, secure for yourself an hour a day at least of that healthful quiet so necessary to every human heart. Let the morning hours be the busy ones, but manage to have the afternoon and evening for agreeable work.

I know housewives who are in their kitchens from morning until night. This becomes drudgery. It is a laudable ambition to desire to excel in housekeeping. A well-kept, clean, healthy home is the sweetest place on earth, but if the dear mother makes an invalid of herself the home loses its charm. There would be fewer delicate wives if the health and hygienic laws were more closely observed.

The kitchen in every home should be perfectly wholesome, clean and healthy. The kitchen sink should be flushed out daily with a strong solution of borax water.

Once a week, or oftener, hot water with plenty of borax dissolved in it should be poured down the pipes. This disinfects and purifies and cleanses the pipes of all greasy matter adhering to them. Call for the best and purest borax, as much of it is adulterated and not good to use.

Every device and article known to make your work lighter or more quickly done should be adopted. This is good management, to learn to utilize time. The best managers I know find time for everything, for social enjoyment, for club work, for church and home. They are perfect wonders to me, but they have excellent health and observe the laws of health.

SARA H. HENTON.

Dishes for Invalids.

The physician's directions as to the diet of his patient often occasion much consternation in the household where an efficient trained nurse is not employed. "Give him foods containing no starch or sugar," means little to the average housewife, and few doctors have the time or will to educate the nurse. "Peptonized" and "albumentized" are terms used seldom except in sickness, and without experience have a bewildering sound. "Sterilized" and "pasteurized," unless there have been babies or invalids to care for, are usually regarded as synonymous, while in reality the processes may produce widely different effects. In a little book, "How to Cook for the Sick and Convalescent," by Helena V. Sachse, published by the J. B. Lippincott Company, the author makes the following suggestions:

1. Starchy foods require long cooking. 2. Albuminous foods, as eggs, oysters, etc., must be cooked at a low temperature or they are rendered tough. 3. Fats in the form of butter and cream are best added after the food has been removed from the fire. 4. Where boiled milk is objected to, the milk is only heated to the pasteurizing point (105 degrees Fahrenheit). 5. When a restricted diet is ordered and starchy food is not allowed, the soups and sauces are thickened with yolks of eggs or Irish moss. 6. No fried foods should ever be given to an invalid. 7. Give as much variety as possible. 8. Serve everything tasty, and use as little flavoring as possible, so that the main food principle be not lost.

Garnish the dishes, but be sure they taste as good as they look.

Measure all ingredients carefully before mixing. Taste before serving. Serve hot foods hot (not lukewarm).

For patients restricted to foods without starch or sugar the following dishes are recommended:

For soups—Beef tea, beef broth, without grains, beef puree, chicken broth (plain), mutton broth (plain), oyster broth, clam broth or bouillon, chicken broth (with egg croutons), tomato bouillon, consomme, cold, with egg, royal bouillon.

For cream soups there may be oyster, clam, chicken puree, cream of celery, cream of tomato, spinach, lettuce, watercress, asparagus, milk or onion, sweet

THE cost by the pound or gallon is not the true measure of paint economy. Considering the cost of material and labor necessary to paint a house, Pure "old Dutch process" White Lead is the cheapest and, durability considered, by far the most economical, and is the only paint that will give permanent satisfaction.

The brands named in the margin are genuine.

By using National Lead Co.'s Pure White Lead Tinting Colors, any desired shade is readily obtained. Pamphlet giving valuable information and card showing samples of colors mailed FREE to all applicants.

National Lead Co., 100 William Street, New York.

bread puree and mushroom soups, but they must be thickened with yolks of eggs or Irish moss instead of flour or cornstarch. Among the egg dishes possible are steamed or frothed eggs, poached eggs (without toast), soft cooked and scrambled eggs and plain or Spanish omelet, the latter with parsley, tomato, chicken, tongue or oysters.

Fish may be baked, broiled, planked or boiled and served with bechamel or cream sauce, which is thickened with the yolks of eggs. Recipes are given for preparing oysters, sweetbreads, chicken livers, beef mutton, or lamb or bacon.

The vegetables allowed are asparagus, kale, spinach, cabbage, Brussels sprouts, onions (boiled or baked), cucumbers, tomatoes (raw, panned, stewed or in one meal) and sweet peppers. Mushrooms and most salads with mayonnaise or French dressing are permissible. Dishes may be made appetizing with white or cream, onion, tomato, parsley, egg and mushroom sauce, if yolk of egg is used for thickening.

Gluten foods, the writer states, contain a small amount of starch, but come under this head. She suggests gluten mush, gruel, popovers, grem, toast, zweibach, wafers, gluten bread, mush bread, biscuits and gluten dessert.

Cooked fruits, she says, may be prepared the same as usual, omitting the sugar, saccharine being substituted for it in quantities, directed on the packages. The fruits mentioned are apple sauce, stewed, baked and steamed apples, raw peaches, stewed peaches, peach sauce, prunes, dates and grape juice.

For desserts the lists of those containing neither starch nor sugar is small, comprising only plain junket, plain Irish moss blanc mange, plain ice cream and ripe fruits that are not prohibited.

Desserts containing no starch, but having a small amount of sugar, are more numerous.

Among those recommended are lemon jelly, cup custard, peach, prune and banana souffle, apple charlotte and apple float, snow pudding, frozen custard, frozen fruit and lemonade.

Repeat from first row.

EVA M. NILES.

Contagion in Scarlet Fever.

Scarlet fever can be communicated by infected milk, and as far as we know the milk has only to stand in the room where the disease exists or has existed to absorb the germs, which are so subtle, so light, and yet so tenacious as to float in the air and adhere to particles of dust. We all know how much dust is constantly floating in the air; let a beam of sunlight pass through an opening in the shutter, and we can readily see how the scales of skin from the body, pieces of lint, etc., can carry these microbes, which may be thrown off in the mucus from the nostrils and the mouth. Not only are these secretions germ carriers—that is, contagious—and they have been all proven so by direct inoculation, but evasions also. In that way sealer air may be the means of their conveyance; drinking water also, as well as the vapor from soil on which these matters have been thrown.

Bear in mind, then, that the scarlatina poison can be carried in this way hundreds of miles; that it does not need the personal contact of individuals; that it retains its vitality for months, and even years, unless it is subjected to certain influences that either entirely destroy it or deprive it of its malignancy; these are intense heat, especially when it is applied to the skin.

Finally, the woman who would fill all hollows and round all angles with healthy adipose tissues must resolutely refuse to harbor worry. Even if there are things to worry about, everybody knows that fretting does not remedy or soften them, and it emphatically does cause wrinkles and loss of flesh. It may seem difficult to avoid it, but a determination to do so, steadily kept in mind, will conquer in the end.—New York Tribune.

the regimen was strictly adhered to, there was no appetite for anything else. There are few conditions, however, under which any regulation can be carried out at all times, so that the divergences were frequent, but, whenever possible, the banana and milk diet was faithfully followed, with the result that in three weeks the young woman had added six pounds to her weight.

That is sufficiently simple to be worth trying, unless those articles of food disagree with one decidedly. Some claim that bananas are unhealthful, but certainly the people who live upon them almost exclusively in the countries where they grow do not find them so.

Other authorities place special stress upon sweets and vegetables. Rice, cauliflower, asparagus, potatoes and parsnips are particularly recommended. Salads are highly desirable, if much oil and little vinegar are used.

All fruits except the extremely acid are more or less fattening, apples being especially valuable and grapes coming next. Desserts that contain much milk and eggs are to be chosen, and coffee should be dismissed from one's bill of fare.

Water is an aid in the process of acquiring flesh, but should not be taken liberally at meals. The best time is between meals, when the digestive functions have performed their duty. At least two quarts a day should be taken, and should not be ice cold in temperature. If milk does not disagree with one a quart or more a day will help immensely in the work. It should be sipped rather slowly, as it turns into curds the moment it reaches the gastric juices of the stomach, and when a large quantity is swallowed at once the large mass formed is not quickly digested. A tablespoon of lime-water in a glass of milk will neutralize its bitter properties.

A bedtime luncheon is to be recommended to thin people in general. It is not to consist of heavy, indigestible food, but a glass of milk, preferably heated a little, and a banana or baked apple, or some light food that one knows from experience is not harmful. Gruel, a custard, an egg-nog, a cup of cocoa, or soup, or a raw egg may be taken with advantage, and many persons find plain cake, or even a piece of pie, if perfect in quality, entirely harmless.

Plenty of sleep is one of the most valuable aids to the acquisition of flesh. Every woman should sleep eight hours of the twenty-four, and the thin woman generally needs nine. When circumstances render it possible, it is always wise to undress completely, and lie down an hour or two in the afternoon. If sleep cannot be induced, the rest and relaxation are of great benefit, if all thoughts of perplexities or worries are resolutely put aside. Good ventilation must be assured, however, or half the value will be lost. If troubled by sleeplessness at night, one may be helped immensely by exercising a species of mental science or self-hypnosis. By mentally saying over and over, quietly, but with some earnestness, "I am going to sleep, I am going to sleep, I am asleep, and my eyes are closing, I am almost asleep," and so on, in a wonderfully short time sleep actually overtakes the experimenter in the midst of her "incantation."

Finally, the woman who would fill all hollows and round all angles with healthy adipose tissues must resolutely refuse to harbor worry. Even if there are things to worry about, everybody knows that fretting does not remedy or soften them, and it emphatically does cause wrinkles and loss of flesh. It may seem difficult to avoid it, but a determination to do so, steadily kept in mind, will conquer in the end.—New York Tribune.

Ice Cream Poisoning.

Poisoning by ice cream is of not uncommon occurrence during the summer months, but one hears of it in the papers only in cases of wholesale poisoning, as of a party of picknickers, the guests at a wedding or an evening assembly, and the like. The cause of the poisoning is a change in the milk induced by the accidental presence of a microbe. This microbe, the poisonous product of which, by the way, is called "tyrotoxin," may also be found in other foods which have milk as their basis, such as cheese, custard, cream cakes and so forth.

Finally, the woman who would fill all hollows and round all angles with healthy adipose tissues must resolutely refuse to harbor worry. Even if there are things to worry about, everybody knows that fretting does not remedy or soften them, and it emphatically does cause wrinkles and loss of flesh. It may seem difficult to avoid it, but a determination to do so, steadily kept in mind, will conquer in the end.—New York Tribune.

It is not often poor gas, as commonly alleged, that is the cause of a dim light, as poor burners.

The lava or metal tips of gas-fixtures, particularly those crooked ones, act as it prevents the stain from spreading. Another way is to rub the stain with alcohol before putting it into water, and still another is to apply a little salt of lemon, letting it stand for a few hours, when it should be washed off in clear water.

This is an excellent recipe for the removal of ink spots, though in all cases the stain will yield more readily to treatment if it is taken in hand as soon as it is made. Grass stains may be removed by rubbing with alcohol, and iron rust by immersion in a hot solution of oxalic acid, following by rinsing in ammonia water.

Here is a dressing for ripe fruits, peaches, bananas, persimmons, figs, one can get them in various varieties of fruit. Take almonds, sweet and bitter, and to every dozen of the former add four of the latter. Blanch, remove the skins, and soak to soak in cold water for two hours. Pound in a porcelain or marble mortar with a little salt, a bit of cayenne pepper, and a little lemon juice.

When the mixture is ground fine it must be thinned to the consistency of a cream with sherry. Fresh cream can be added, if desired, just before the salad is served, being well stirred in.

Soft, mild cheese is used in making a Welsh sandwich, which is an appetizing accompaniment to a green salad. Two parts of the cheese are rubbed together with one part of butter, the former having first been flavored with mustard and an herb vinegar. The mixture is spread between the slices of bread.

Here is a dressing for ripe fruits, peaches, bananas, persimmons, figs, one can get them in various varieties of fruit. Take almonds, sweet and bitter, and to every dozen of the former add four of the latter. Blanch, remove the skins, and soak to soak in cold water for two hours. Pound in a porcelain or marble mortar with a little salt, a bit of cayenne pepper, and a little lemon juice.

When the mixture is ground fine it must be thinned to the consistency of a cream with sherry.

In all cases the treatment aims at two results—first, to get rid as soon as possible of the poison which has been swallowed, and so prevent further absorption; and second, to keep up the action of the heart until the effect of the poison already absorbed has passed away.

The necessity of the immediate removal of the poison from the stomach and bowels is shown by the fact that the fatal cases are precisely those in which vomiting and purging are slight or cease too soon.

After the vomiting has ceased and the poison is evidently emptied of the poison, the elimination of the tyrotoxin from the system will be hastened by copious draughts of cool water. The flagging heart must be helped to stronger action by warm applications to the chest, stimulants, hot coffee and the like.—Youth's Companion.

Domestic Hints.

GRATED APPLE PIE.

Line a very deep pie plate with a rich paste. Peel three tart apples and grate them.

Take one cupful of butter, or use one-half cupful of butter and one-half cupful of lard.

Mix the grated apple and the butter, add the juice of a lemon. Beat three eggs well, yolks and whites separately and mix all together. Bake in a moderately hot oven without any upper crust. Serve with cream.

BROWN BREAD.

Two pounds of Graham flour, two pounds of wheat (white) flour, one coffee-cupful of molasses, one tablespoonful of salt, one cup of yeast, dissolved in cold water, about one quart and a pint of lukewarm water. Dissolve the salt in the lukewarm water. Mix the graham and white thoroughly; do not sift the graham flour.

Make a hole in the heap of mixed flour, pour in the molasses, and on top of that the lukewarm water. Stir well with a large spoon; do not use the hand. Pour in the dissolved yeast, continue to stir until all the ingredients are well mixed. Cover closely. Keep in a warm room over night.

With light gowns the latest fancy for wraps is a long scarf of mousseline de sole, either plain or in fancy design. This is usually tied in a large, obtuse angle at the bust, and the ends fall to the hem of the skirt.



RADWAY'S READY RELIEF has stood unrivaled before the public for over fifty years as a Pain Remedy. It instantly relieves and quickly cures all Sprains, Bruises, Muscles, Cramps, Burns, Sunburn, Mosquito Bites, Backaches, Headaches, Neuralgia, Internally.

A CURE FOR ALL SUMMER COMPLAINTS

Dysentery, Diarrhea, Cholera Morbus.

RADWAY'S Ready Relief taken in water will in a few moments cure Cramps, Spasms, Sour Stomach, Nausea, Vomiting, Heartburn, Nervousness, Sleeplessness, Sick Headache, Colic, Flatulence and all Internal Complaints.

There is not a remedial agent in the world that will cure Fever and Ague and all other Malaria, Bilious and other fevers, aided by RADWAY'S PILLS, so quickly as RADWAY'S READY RELIEF.

Fifteen cents per bottle. Sold by druggists.

RADWAY & CO., 55 Elm St., New York.

Poetry.

THREE SUMMER SONNETS.

You hast unveiled thy face, O summer fair,
And lookest with unfathomable eyes
On land and sea, as if thou wouldest baptize
The world in thine own joy; thou com'st, and
where

Thy glad feet press a thousand flowers prepare
To hold thy presence in resplendent dyes,
And when thou whisperest, answering whispers

—
As those breathed by pine trees on the air:—
Thou art an incarnation of the year.
With all its sweetness in thy soul expressed;
A priestess passionate, a rose-crowned seer,
A white Madonna in whose virgin breast,

Beneath its calms, ineffable appear
Shadows of an ineffable unreal!

The butterflies are winging to and fro,
And clover blossoms, purple flaunting, swing
And the wild blackberry vines, their perfume

ring
On the warm winds that kiss them as they blow,
Upon the turmoils heavens the light clouds go,
Utile sailing eastward, as to bring

News from the sunrise, where the orioles sing,
Caught in its meshes, to their mates below;

The grasses glisten and the bees, silent

Seal the sun's dazzling colors side by side,

And languid winging with their honeyed freight

In the full-breasted thistles seek to hide;

And the wild roses, color brimmed, translate

What radiant visions in June's soul abide.

THE HUMMING BIRD.

From, plumaged bird that slender darstest by

From the azaleas, with thy tiny power

Shaking the dewdrops in a perfumed shower,

We know by thee the Summer's heart beats high.

Then turnest from the honey-sweet flower,

To hover o'er a goldenrod, the sunflower,

And hasten forth thy bower's dower,

Possess'd on't, like a winged ecstasy;

Through golden notes, like sunburst, in the air,

Where iridescent insects drone at noon,

Eager thou plungeth as their light to share,

Listening the mystic measures they intone,

Halt bird, half-flame winged thou throbbest

there,

The passionate embodiment of June.

C. E. WHITON-STONE.

BAIN.

The patient rain at early summer dawn;

The long, lone autumn drip, the damp, sweet

hush

Of springtime, when the glinting drops seem

gone;

Into the first notes of the hidden thrush,

The solena, dreary beat;

Of winter rain and sleep;

The mad, sweet, passionate calling of the

showers

To the unblown hours;

The driving, restless, midnight sweep of rain.

The fitful sobbing and the smile again

Of spring's childhood; the fierce, upturning pour

Of low-hung, leaden clouds; the upmorning

Prophetic beauty of the sunset storm,

Transfigured into color and to form

Across the sky; the wondrous changing rain;

Impusions, flocks, awakening kind agates;

Prophetic, beautiful, soothng, full of strife;

Through all thy changing passions hear not we

The eternal note of the unchanging sea.

—Laura Spencer Portor, in the July Atlantic.

TO A TORTOISE.

Palind, glut, with misdirected legs,

You hide your history as do you your eggs,

And offer us an osseus nut to crack

Much harder than the shell upon your back.

No-evolutionist has ever guessed

Why your cold shoulder is within your chest—

The vertebrate accept, from fish to man.

For what environment did you provide?

Placing your limbs in this abnormal place?

Inside your rubber neck you hide your face

And answer not. To science you're a sphinx—

A structural epitome of missing links;

And then decapitated, still you swell

And kick and claw and scrabble just as well.

But I'll not plague thee. Even here I find

A touch of fellowship that makes me kind.

Sometimes a poet who has lost his head

Will keep on scratching when he should be dead.

—Chauncey Hickox, in Lippincott's.

WIVES IN THE SERE.

I.

Never a careworn wife but shows,

If a joy suffice her,

Something beautiful to those

Patient to peruse her—

Some world unknown,

Precious to a muse;

Handy what, ere years were foes,

Moved her mate to choose her.

II.

But it is but a hint of rose

That an instant bues her,

Or some early light or pose

Wherewith thought renewers

seen by him at full, ere woes

Practiced to abuse her—

Sparingly comes it, swiftly goes,

Time again subdues her.

—Thomas Hardy.

When Father Adam, years ago,

Started out to set the pace,

the little dreamt that we today

Would be an automobile road.

—Chicago Daily News.

I can't afford to wed a girl

That's rich, and so Iarry

For really that's the only kind

I can afford to marry.

—Philadelphia Record.

In the sea of matrimony,

As in other seas, I've found

That the bold and reckless fellow

Is the one who's always drowned.

—Philadelphia Record.

Miscellaneous.

When Napoleon Gave Way to Pitt.

Charles Maurice de Talleyrand-Périgord, Prince of Benevento, sat alone one evening in Napoleon's headquarters at Berlin. It was in the month of October, 1806, and the Little Corse was still triumphant. Some three weeks before, in the battle of Jena, he had laid Prussia humble and submissive at his feet.

The work of spoliation was active in Berlin, and the conqueror had shown neither magnanimity nor valor in robbing the funeral monument of Frederick the Great, and in sending the sword and orders of that monarch to the French capital of trophies of war. Indeed, at that time, the Emperor was exceedingly rapacious, and the finest examples of art in the galleries of Potsdam and Berlin were carried off to Paris, and ever-including spoils of *la grande armée*. But whether the recorded acts of rampant victorious raised or depressed his august master in the eyes of the Prince de Talleyrand none could say. That intemperate diplomatist, with the many orders and the club foot, kept his own counsel, and the Emperor's too.

He sat at a table on the evening mentioned and slowly and deliberately sorted over a heap of documents lying before him. Ever and anon he would pause at some special paper and scrawl a little comment in the margin. For those documents lying on the Emperor's table, and being so severely scrutinized by his counsellor, were deeds of gifts, awards of rewards and punishments, awaiting a short signature of "Nap" to make them valid and all-powerful.

At this period the impetuous Emperor had discarded the full signing of his name and placed but the first three letters; later he curtailed this to one enormous "N."

As Talleyrand sorted out the last batch of documents his eye caught the name "Hatzfeld" inscribed upon one of them. He drew it out, perused it and couched ominously.

It was no deed of gift, no reward for bravery in the field; this was the warrant of punishment of a traitor and spy.

Talleyrand put down the paper and unlocked a small box which stood on the table. From the box he extracted a letter, and, placing it on the Hatzfeld document, threw himself back in his chair and fell into a profound reverie.

The Prince of Hatzfeld was living in Berlin under the protection of Napoleon. The Prince of Hatzfeld existed because of the Emperor's belief in his honor. Yet in the hands of Talleyrand lay a letter from the Prince's character addressed to Hohenlohe, giving every information of the state and movements of the French army. And Hohenlohe was Napoleon's enemy and stood opposed to him in the field.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

At that moment a roll of drums in the street and the clattering of horsemen told him that the Emperor had returned before his time.

The Princess of Hatzfeld arose and listened. "The Emperor is here!" she exclaimed, quickly.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

"No! They are but relieving the guard. Yes, it is getting late." Talleyrand left his chair and took up the Princess' cloak, which she had given him. He assisted the Princess of Hatzfeld to turn over the letter to the Emperor. Then he bent down and kissed the snowy hand.

The Horse.

Grand Circuit Meeting at Readville.
The sixth meeting in the Grand Circuit chain opened at Readville Trotting Park on Monday, Aug. 19. It was a big first day crowd that welcomed the sulky stars to New England. The programme was not a particularly promising one, in spite of the fact that the Blue Hill stake for 2.30 trotters for a purse of \$5000 was on the card, and the entertainment was only ordinary.

Three of the four events went off in straight heats; the other, the 2.25 trot, was split up, and proved the most interesting contest of the afternoon. The track was far from good, as it was soft and cuppy and fast time was out of the question.

The programme led off with the 2.13 pace, a two-in-three event. W. H. Moody was the favorite, but was unable to make good. Don Riley stepped off in front the opening heat and showed the way past the half, where Junero came along, and out-stepping Riley on the upper turn came to the front at the head of the stretch and won easily. Paige stepped up with the favorite W. H. Moody in the stretch and beat Don Riley for the place.

Lyle Sterling cut Special Boy loose in the second heat, and Junero, Moody and he stepped heads apart to the half, where Moody dropped back and the other two had it out in front to the stretch, but Special Boy went to a break and Junero had another easy win of it. Both heats were in 2.10, a cut of nearly two seconds from her previous record.

Country Jay landed in a soft spot in the Blue Hill stake for 2.30 trotters for a purse of \$5000, and he won it off hand with little opposition. It was a cheap race for so valuable a prize. The Jay stepped out in front from the word, and for two heats wasn't headed, in fact, nothing got to him, though Kozy chased him out in 2.11.

It looked for a little in the third heat as though it would prove a contest after all, for both Poindexter and George Smith headed him from the quarter to the third furlong pole, but the Jay moved out from them after passing the half, and raced a clear length in front of his nearest competitor up to the wire.

Iva Dee looked dangerous rounding the upper turn, as she was stepping fast, but she went to a break, but at that rallied in the stretch and got the place.

It was a small field that faced the starter in the 2.16 pace, another two-in-three event, but the finishes of the two heats stirred the spectators to enthusiasm.

The first heat Agnes Le May and Shorty came lapped to the stretch. Both were under a stiff drive through the last quarter, and the issue was doubtful up to the last strides, where Shorty let out a link and nipped the heat by a head.

Ellie snatched the pole going off the second heat, but Reynolds saw that he didn't get out of Shorty's reach. Shorty stepped up to his saddle girth passing the half, and clung there to the stretch, and in another hard finish Shorty outfooted Ellie in the last twenty yards and won again by a short neck.

The 2.25 trot was the best event of the day, and it wasn't finished, as rain came on at the end of the fourth heat, and the race had to be carried over.

Alberta D. was the favorite for the event. McHenry laid the favorite up the first heat, and Laurette, Marique and Nantia had a fight for it out in front. They came lapped through the stretch, and were only heads apart at the wire, but Marique got the verdict in favor of Bingen Jr., who cut his record to 2.13.

Alberta D. was well up at the head of the stretch, but went to a break and fell back.

Bingen Jr. and Easter raced out in front of the field to the stretch the third heat, but Alberta D. was steady and a close third, and when McHenry pulled him out, he came through and won handily by an open length with Bingen Jr.

The fourth heat was an easy victory for Alberta D., Easter and Marique chasing him out. Bingen Jr. went to a bad break early in the mile and Garth laid him up. The race had to be postponed at this stage of it.

SUMMARIES.

Readville, Mass., Aug. 19, 1901—2.13 pace, 2 in. Purse, \$1000.

Junero, b m, by Allerton; dam, Kathrina, by Aleyone (A. McDonald).....1 1

W. H. Moody, b g, by Empire (Paige).....1 1

Poindexter, br h, by Abbotsford (Gat-comb).....3 2 3

Kozy, b m, by John G. Carish (A. McHenry).....2 3

Don Riley, b g, by Caneel Wilkes (Hudson).....3

Special Boy, b g, by Kentucky Wilkes (Golden).....2 4

Sister Alice, b m, by Baron Wilkes (Kenney).....4

Janice, d m, by William Harold (Saunders).....3

Garth, b g, by Clay King (March).....6 8 7

Time, 2.11, 2.13, 2.13.

Same day—2.16 pace, two in three. Purse, \$1000.

Shorty, ch g, by Sorie; dam, Michigan Belle, by Puzzle (Reynolds).....1 2

Ellie, b g, by Raven (Garth).....1 2

The Judge, b g, by Helma (A. McDonald).....3

Franke, b m, by Alexander (Sander).....5

Agnes Le May, b m, by Ashland Wilkes (Hutchings).....5

Midget, b m, by Cromwellian (Bryant).....dls

Time, 2.12, 2.13, 2.12.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Country Jay, ch g, by Jayhawk; dam by Parkville (Macy).....1 1

W. H. Moody, b g, by Empire (Paige).....1 1

Bebe Cannon, b m, by Cannon Ball (Higgs).....3

Don Riley, b g, by Caneel Wilkes (Hudson).....3

Special Boy, b g, by Kentucky Wilkes (Golden).....2 4

Beauty Spur, b m, by Gazette (Shockey).....6

Stevie, b m, by Standard (Paige).....3

Cuba, b m, by Red Hal (Freeman).....6 8 7

Time, 2.09, 2.10.

Same day—The Blue Hill 2.30 trot. Purse, \$5000.

Country Jay, ch g, by Jayhawk; dam by Parkville (Macy).....1 1

Poindexter, br h, by Abbotsford (Gat-comb).....3 2 3

Kozy, b m, by John G. Carish (A. McHenry).....2 3

Don Riley, b g, by Caneel Wilkes (Hudson).....3

Special Boy, b g, by Kentucky Wilkes (Golden).....2 4

Beauty Spur, b m, by Gazette (Shockey).....6

Stevie, b m, by Standard (Paige).....3

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Four heats trotted Aug. 19.

Alberta D., b m, by Shenango; dam Hollis Mare, by Col. Morrill (McHenry).....8 4 1 1

Marique, ch g, by Expedition (Kenney).....1 2

Bingen Jr., b g, by Bingen (Garth).....1 6 6 3 2

Easter, b m, by Salvin (Golden).....9 2 3 2 3

Laurette, ch m, by North Missouri (Kenney).....1 2 3 2

Lenora, b m, by McDonoch (McQuiggin).....9 0 9

Time, 2.16, 2.13, 2.14, 2.16, 2.16.

Same day—To beat 2.30 trotting.

Miss Wickr, b m, by Potential; dam by Wilkes Spirit (Rice).....2.25

Readville, Mass., Aug. 20, 1901—2.25 trot. Purse, \$1000. Two heats passed Aug. 21.

Frazier, ch g, by Sphinx (McFeury).....1 1

Amber Spur, b m, by Sphinx (McFeury).....10 8 7 7

Dame Queen, b m, by Peeler (McHenry).....3 4 3 6 4